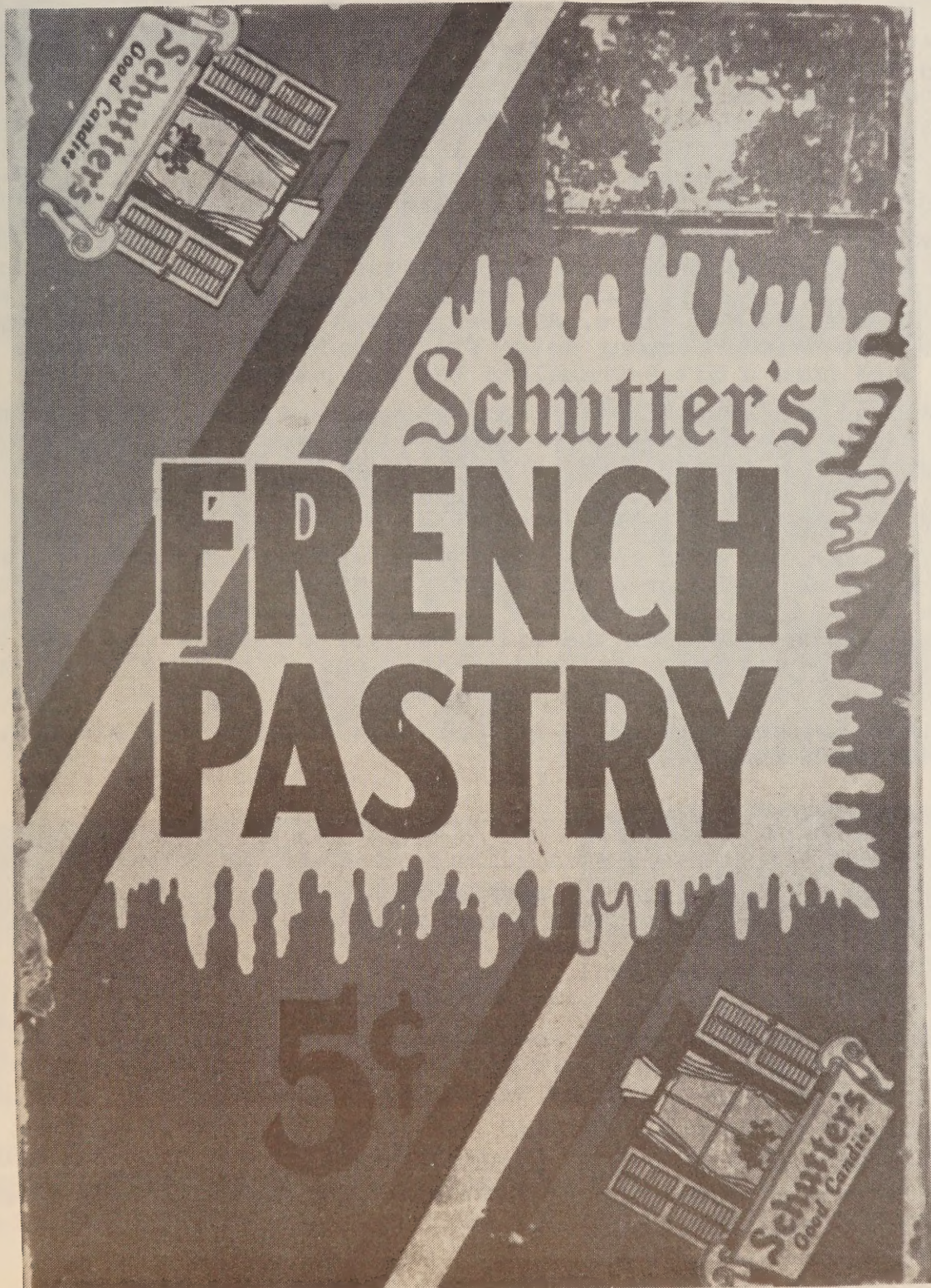


# Candy Bar Gazebo

Issue 16, Fall, 1987

A Treat To Read



See page two, French Pastry



## FRENCH PASTRY

French Pastry candy bar was made by the Schutter-Johnson Candy Company. It was formed in the early 1920s. It was in 1925, shortly after the introduction of the Bit-O-Honey bar in 1924, that Walter H. Johnson broke away from that company to form his own.



One of the early Schutter bars was the French Pastry bar. The Schutter logo, shuttered windows, were shown on the box in which the French Pastry bar was packaged. The Schutter Co. also produced a Dick Tracy bar in the 1930s that was for kids, as it did not contain almond slivers, otherwise it was the same as the Bit-O-Honey bar. A bar called the Bit-O-Coconut bar was also produced for awhile.

By the early 1960s the Schutter Company was sold to the Chunky Corporation. The Ward Candy Company then took over. It was a division of Ward-Johnston, Inc. Eventually it was sold to The Terson Company which operated Ward-Johnston, Inc. for a few years. At the present time the Bit-O-Honey name is owned by the Nestlé company which still produces the bar. While still under the Ward name a Bit-O-Chocolate bar was produced.

Old Nick was an old line Schutter Bar, as was the Golden Harvest bar, which had walnut pieces in it. The 3 Bears bar was a quarter pound bar that was probably a competition bar to the 3 Musketeers bar put out by Mars. And Orange Grove Jellies, another 1/4 pound bar, contained orange-flavored jellies similar to the orange-flavored Chuckles bar.

The Big 1/4 Pound bar sold for a nickel. It was a fluffy nougat bar that was malted milk flavored and contained nuts. It sold in the early 1930s. The Twin-Milks bar contained two bars with a fluffy nougat center. This bar was competition for the Milky Way bar and the Milk Shake bar. All the fluffy nougat bars produced in this period of time were take-offs on the Pendergast Candy Company's Fat Emma bar that came out in the 1920s.

Fluffy nougat centers were quite popular back then as they are now. (Article is continued on next page)

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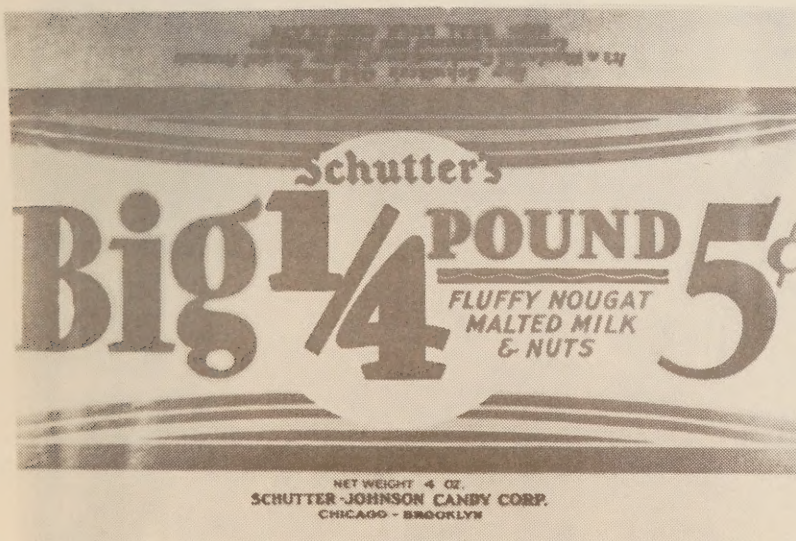
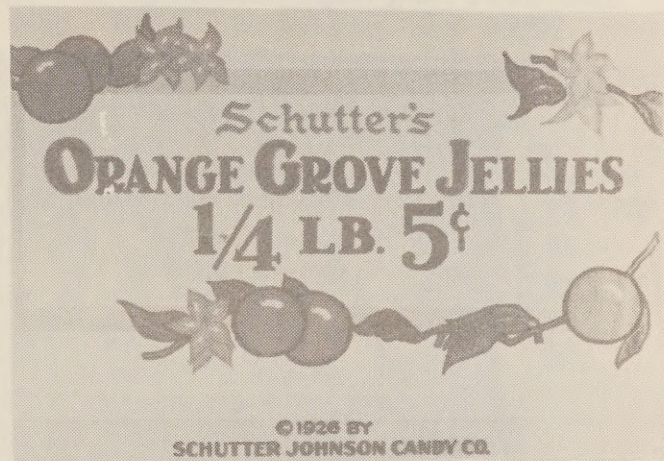
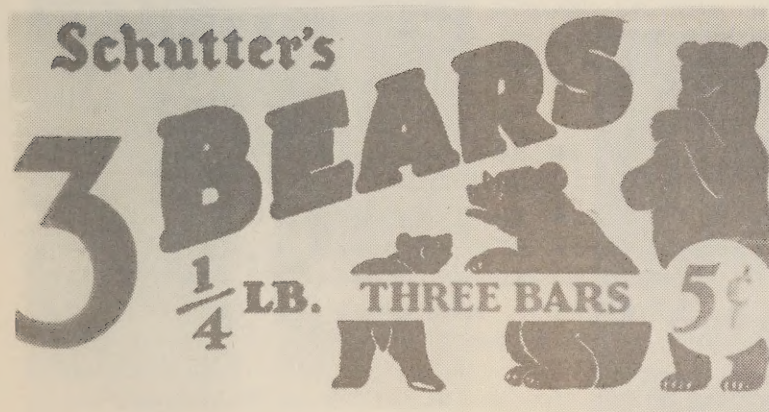
Active membership requires an annual fee of \$15.00. Active members receive four quarterly issues of Candy Bar Gazebo, and are entitled to any offers extended by that publication.

Back issues of Candy Bar Gazebo, if not out of print, are available at \$4.50 each.

All correspondence should be sent to: Ray Broekel, Six Edge St., Ipswich, MA 01938

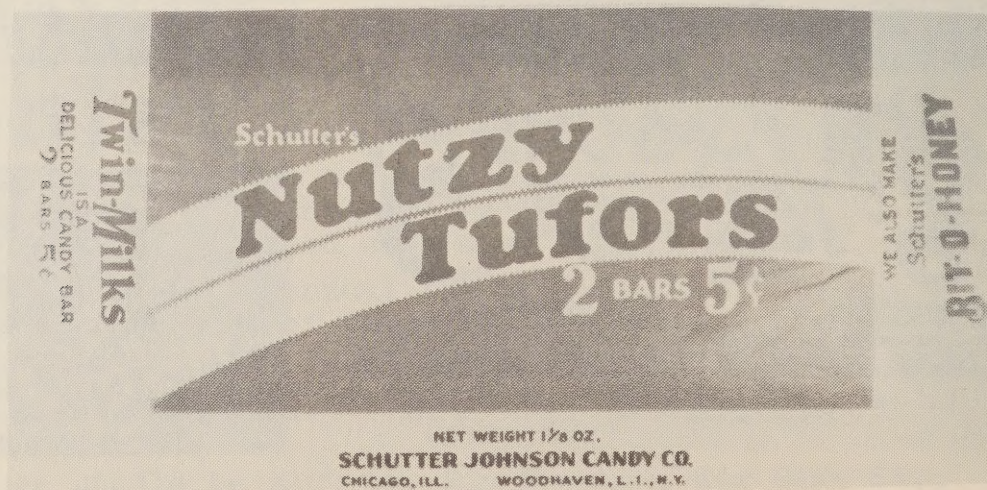


(continued from previous page). Some of the wrappers shown for this article are from the collections of Alan Bitterman and Aaron Wartner.



(concluded next page)







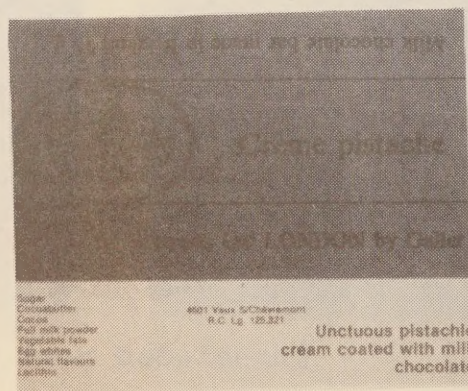
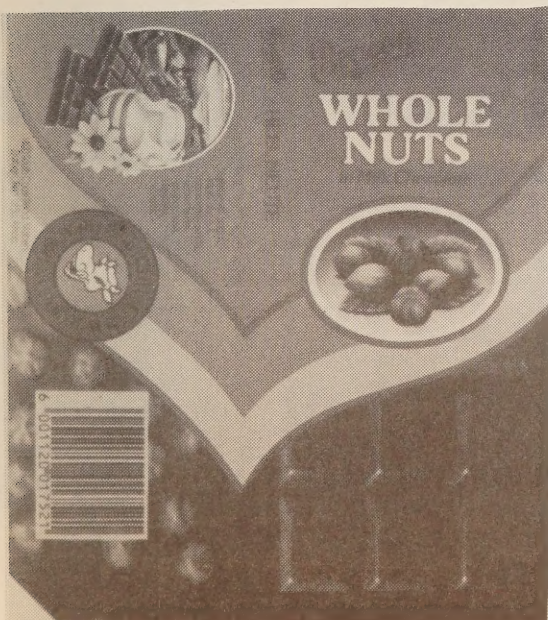
## LEVENE FROM LONDON

Harry Levene, London, England, writes that Beacon Sweets & Chocolates of South Africa, is located in Mobeni, seven miles from the center of Durban. He sent along two Beacon wrappers one being a milk chocolate bar wrapper with whole hazelnuts. The Pot O'Gold wrapper is made by Beacon and is a milk chocolate bar with raisins, Brazil nuts, etc. He also sent along a Belgian bar made by Galler for Harrod's of London.

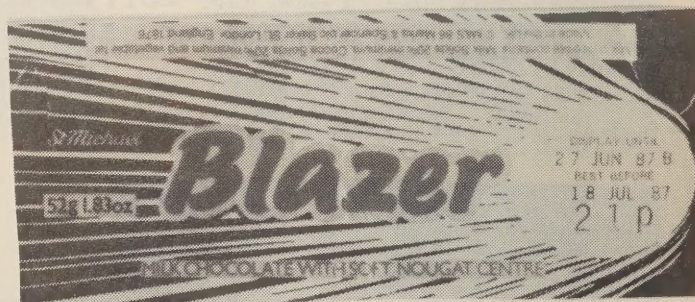
Levene commented that on a recent vacation trip to Spain, he found the Spanish chocolate to be much improved in quality. He spent a few hours in Morocco but found nary a Moroccan chocolate bar. He was surprised at the large amount of Swiss chocolate on sale in the Canary Islands, especially at Tenerife, and a lot of French Lindt was also on sale. He was surprised to find Cote d'Or being made in Spain for sale in that country. The Spanish Cote d'Or was nice but different in taste from that made in Belgium. The wrapper made in Spain by Suchard, Topset, is from San Sebastian.

Levene sent along some new product wrappers from various countries. From Dirk Martensstraat of Bruges, Belgium, came the various L'Ardennaize bars made for different distributors. Shown is the White Chocolate with praline truffle filling. This is a high content cocoa butter bar and really melts in the mouth! Harry also sent along some new chocolate bar wrappers from Germany. Shown is the LaChoko milk chocolate bar with hazelnuts. The LaChoko is made by Lekkerland GmbH & Company. Also sent along is the British Nestlé bar, the Super Hazelnut Bar, milk chocolate with hazelnuts.

Two other new British bar wrappers were also sent. Blazer, made by Marks & Spencer, has a soft nougat center and is a tasty chocolate bar. Cadbury Classic Walnut and Orange also is tasty. The Classic also comes in Ginger, Golden Crisp, and Turkish Delight varieties. From Brazil he sent a Nestlé Syflair bar, an aerated chocolate bar, and from Pfister of Switzerland came the Sorry bar a chocolate bar that can be sent instead of a greeting card as a belated form of greeting.  
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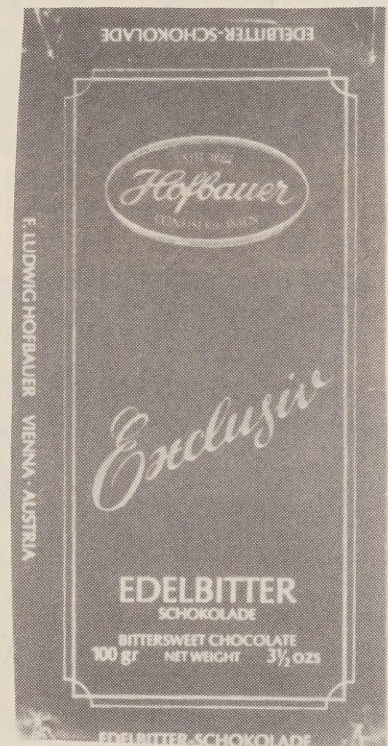


## Levene from London (concluded)

Europeans go for picture card collecting more than Americans do. And Nestlé of France has been providing an excellent nature series with its set (now reaching 400 different cards) available with the Merveilles du Mond chocolate bar with hazelnuts and almonds. The cards are produced in color on heavy cardboard stock and are the size of the actual bar, 9x19 centimeters.

From Mars comes a new Tracker bar, a kind of granola bar. This type of bar is making rapid strides in England, being produced under various names. Jamesons has its new Buzz bar, a combination bar akin to American creations.

And last of all, an Austrian bar, the Hofbauer Exclusive dark chocolate bar is on the market. If dark chocolate runs into your taste buds, this is an excellent bittersweet bar.





## THE PANGBURN STORY

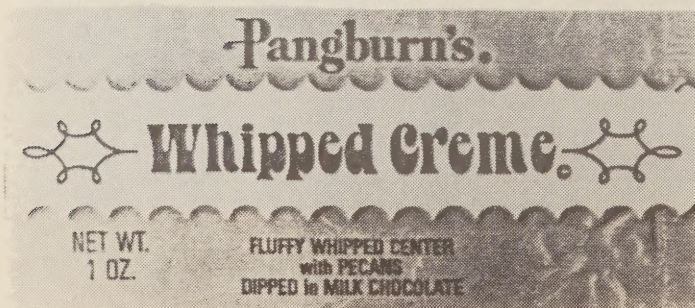
It was the year 1913 when the Pangburn Candy Company got started in the Fort Worth area in Texas. It was family owned for years, and then was acquired in turn by Colgate, Shaklee, and Riviana Foods. Then it was purchased by American Safety Razor and first made a part of that company's Barton's Candy Corporation, and then it became a part of the Schrafft's main plant in Charlestown, Massachusetts. It was here that Schrafft's Pangburn, and Barton products were manufactured in part until 1984. That was the year when Schrafft's went belly up after only two years of reorganization after bankruptcy.

Pangburn then came back to Texas, when Bill Byrd, owner of The Sweet Shop, purchased Pangburn to put it back into business. Now being produced under the Pangburn label are several kinds of Millionaires Bars; the original Pecan Caramel, an All Nut Cluster bar, and the Chocolate Pecan Pattie Bar. Sweet Shop products have national distribution, being available in such department stores as Neiman-Marcus, Saks Fifth Avenue, Marshall Field's and through boutique gift shops throughout the country.

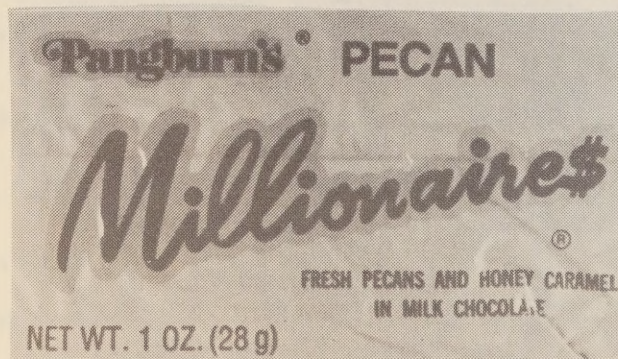
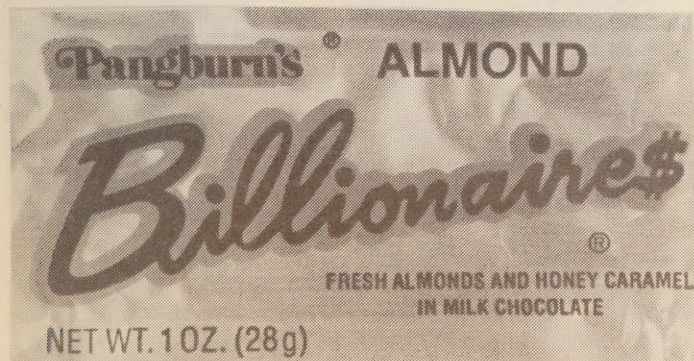
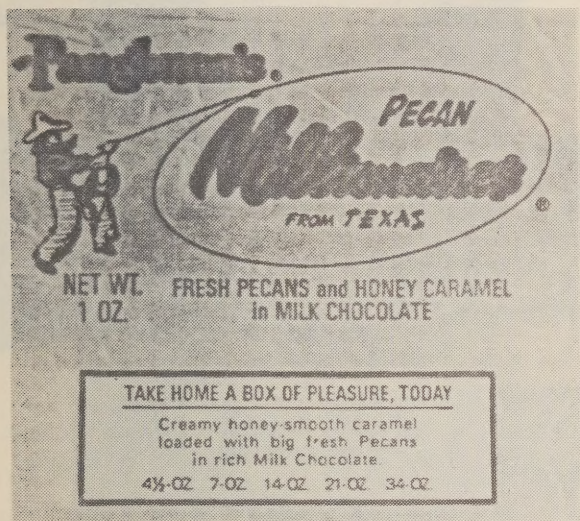
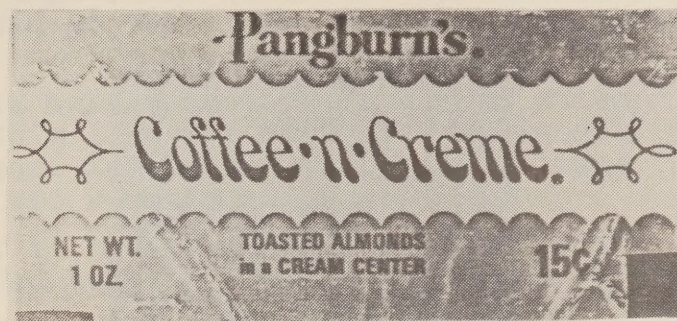
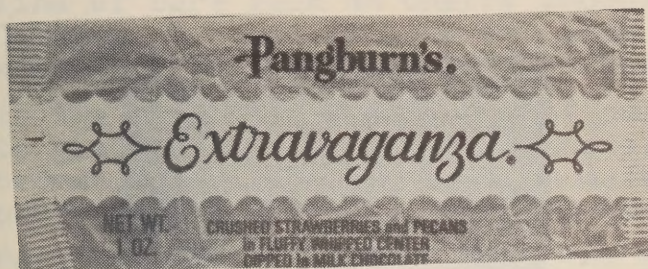
The Millionaires Bar is Pangburn's best-known product. Over the years it has had a number of different wrappers. At one phase the wrapper showed a cowboy with lasso. Billionaires was a companion bar for awhile. It contained almonds instead of the pecans found in the Millionaires bar.

Co-ed, Frisco, Whipped Creme, Kristy Nut Bar, Extravaganza, and Coffee-n-Creme were various Pangburn bars over the years. Under the name Candy Chef, Pangburn produced such bars as Peanut Bumpkin, Vanilla Creme Puff, and Pecan Stars. In the 1970s Pangburn began to produce a more gourmet

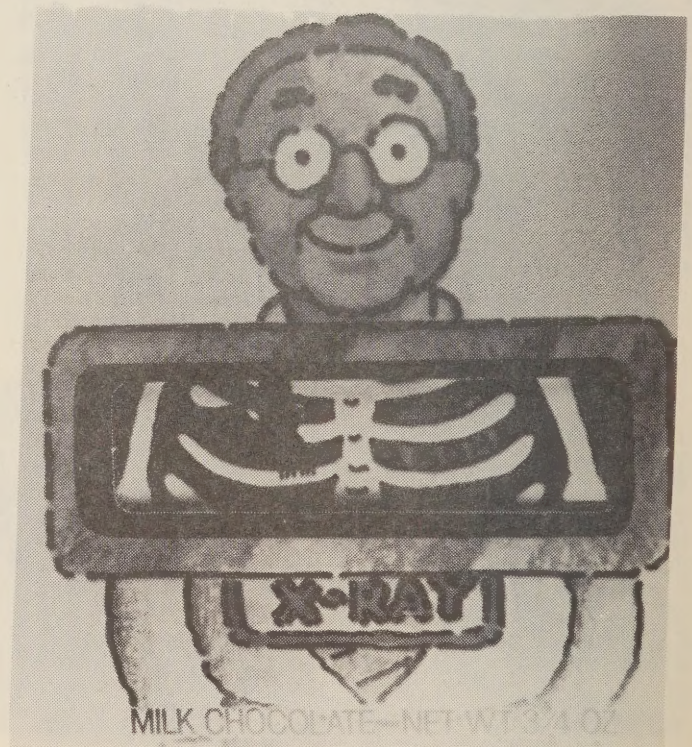
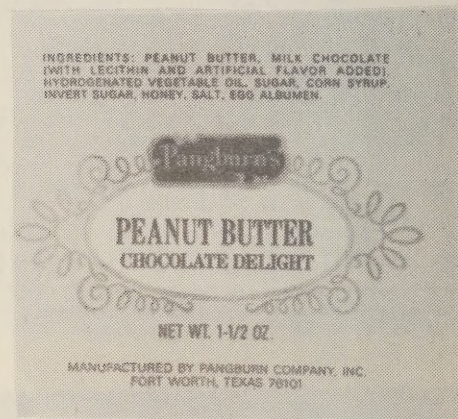
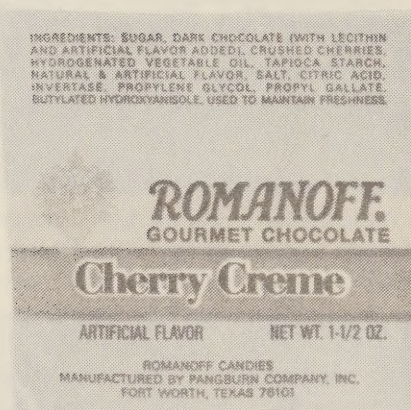
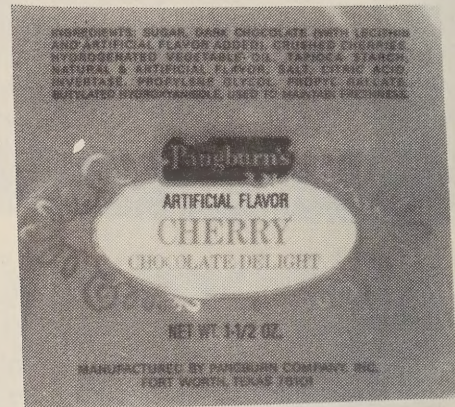
(continued next page) [Wrappers shown courtesy of Alân Bitterman, Leonard Kallock.]











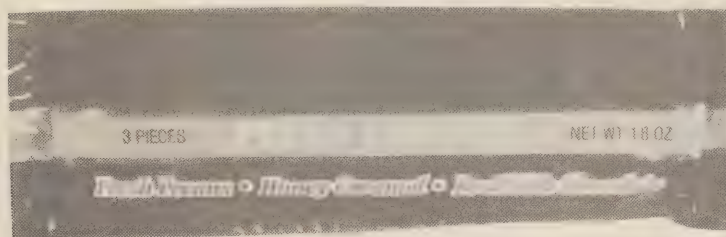
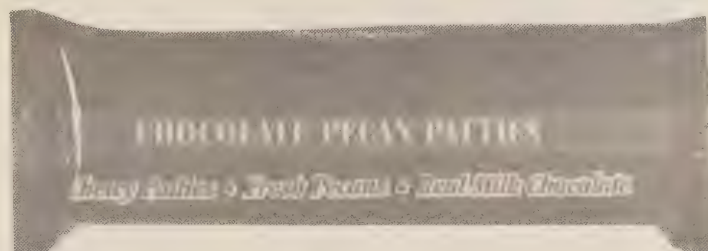
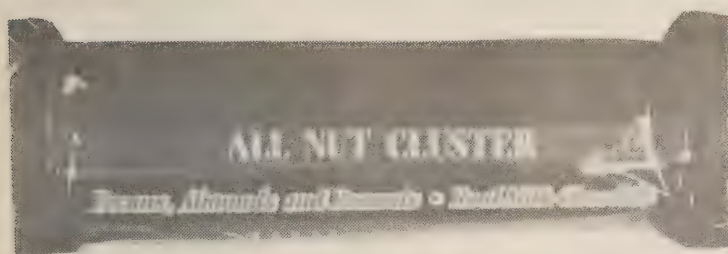


## The Pangburn Story (concluded)

line of bars such as Cherry Chocolate Delight, and Peanut Butter Chocolate Delight. A Romanoff line was also produced at this time. Two Romanoff bars were Fruit & Nut, and Cherry Creme.

In the early 1980s a series of push packs were produced. It was an attempt to get into the mass market scene, but this line was dropped when Pangburn's became a division of American Safety Razor. Some other mass market items produced at the time were Trog-Lo-Dytes and Jumpees and Creepies.

Pangburn's is now back making the product it became famous for, its very good quality bar, Millionaires and related bars. We wish the company well.



## CANDY JOKES

"Say, Captain, I misplaced my lifesaver, could I have another one?"

"Oh, we are all out of them, but here's a coughdrop."

\*\*\*\*\*

I ordered hot chocolate and the waiter brought me a Hershey chocolate bar and a match."

\*\*\*\*\*

An after dinner mint is what a man needs nowadays to pay the check in today's high falutin' restaurants.

\*\*\*\*\*

"Did you know I was a lifesaver last summer?"

"Really, what flavor?"

\*\*\*\*\*

"If you were to die in five minutes and had a dollar in your pocket what would you do?"

"I'd buy some Lifesavers."



## BARS, BARS, BARS

The Mounds bar wrapper has a new look, and is 15% bigger. The name Peter Paul is still carried with the bar name, but the company manufacturing the bar is now listed as simply being Cadbury U.S.A. The Peter Paul name has been dropped from the company name.

New to the market early in the year were four Fannie May candy bars. One of the tasty ones is the White, with Roasted Almonds bar. Made of white confectioners coating, this is a very pleasing bar for snacking.

Christopher's has a new Honey Roasted Milk Chocolate Peanut Clusters bar on the market.

Baby Ruth has a new wrapper. And Ferrero came out with a new concept (Easter 1987) with a three pack of chocolate eggs. Each contains a double portion of Mon Cheri chocolate with hazelnut. Tasty, to say the least!

Jordan Almonds have been a favorite for years, and Banner produces some of the best. Any information about Jordan Almonds and their history would be appreciated.

New from Intersweet of Skokie, Illinois, is the 16-inch-long Skyscrapers bar that is said to be the World's Tallest Cookie Bar. It is a chocolate filled wafer bar. The bar is poorly packaged, so is difficult to eat without lots of crumbling.

Caramello, put out by Cadbury, U.S.A., has a new package. The bar now consists of four squares of connected milk chocolate with caramel filling. This is really a tasty bar.

New from Charms of Covington, Tennessee, is the Charmalades package consisting of assorted fruit-filled hard candies. And new from Leaf, Inc., of Bannockburn, Illinois, is the package of Chewy Chalk, artificially flavored cherry candy. The candy looks like small pieces of white chalk, and is actually rather good tasting, even though it's a novelty candy.

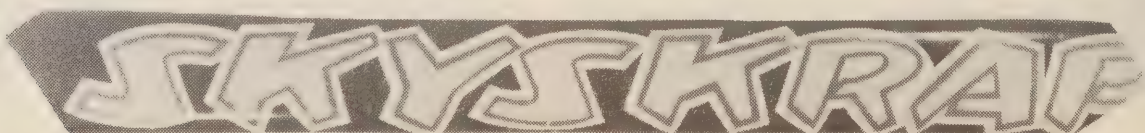
A company new to the candy bar scene is Eileen Gilday of Glassport, Pennsylvania. Three 10¢ taffy bar items have been produced - banana, chocolate, and cherry flavored.

Buckley's Candy, Baton Rouge, Louisiana, puts out a very nice toffee, available in English Toffee Sampler packets. The toffee is generally available in 1 and 2-lb. cans.

Nestlé is really promoting its Chunky Bar via television ads. And it is selling a five ounce Chunky Bar at a special price of 99¢. But it is a best buy at discount stores for only 69¢. Both the regular Chunky and the Deluxe Nut Chunky are available at the special price for a short time.

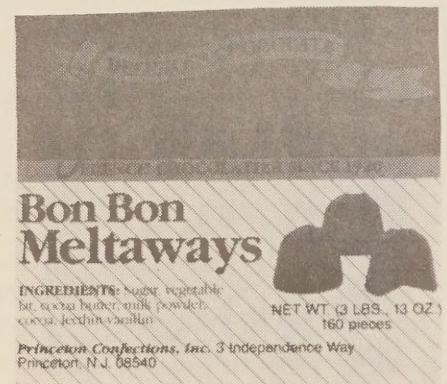
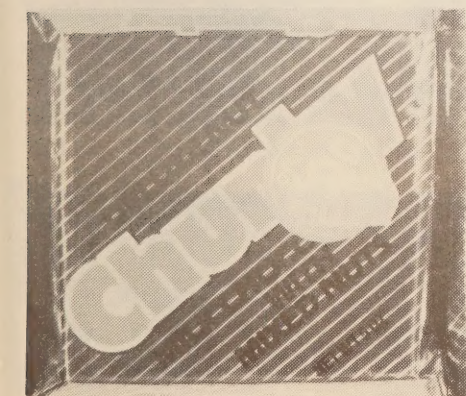
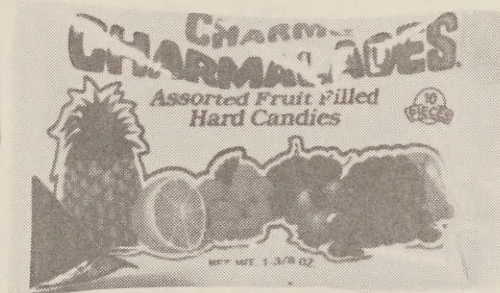
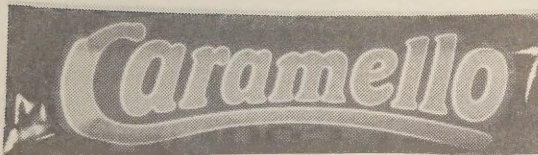
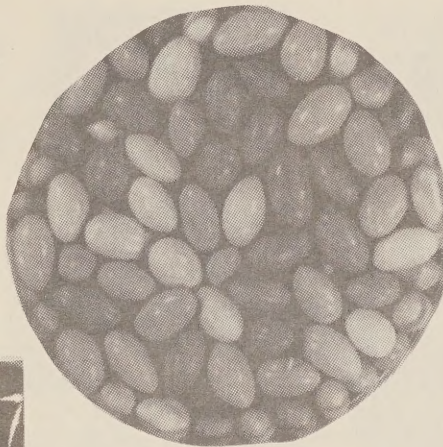
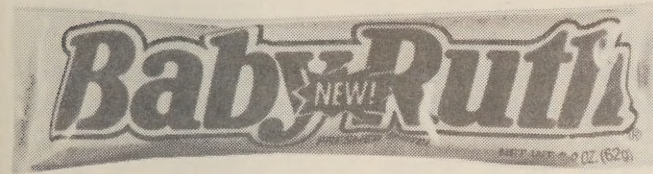
Princeton Confections Inc., Princeton, New Jersey, is handling the following made-in-France products in the United States, Jacquot Bon Bon Melt-aways. The same company is also handling various products made in Holland by Tonnema. Those items are King Peppermints, Rang Lemon Drops, and Rang Chocolate Chewy Mints.

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Bars, Bars, Bars, continued



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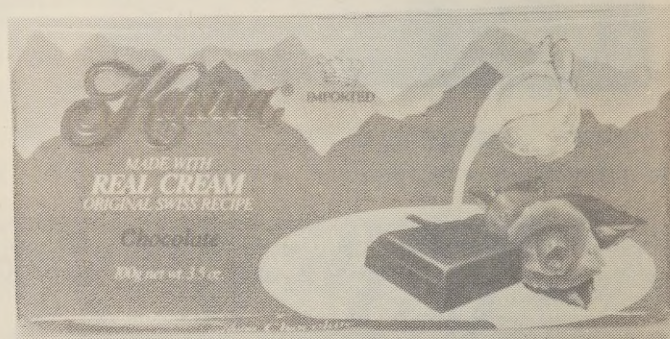
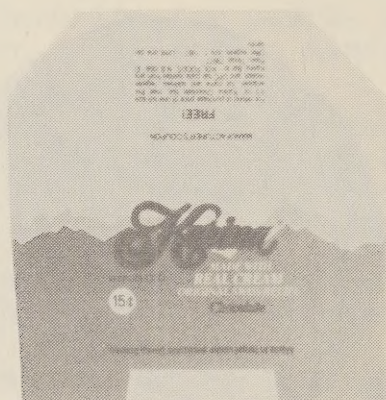


## Bars, Bars, Bars, concluded

Karina chocolate bars are being distributed in the United States by Kol Foods, Inc. Karina bars are a fine blend of chocolate and other ingredients made in Israel from a Swiss formula. Cream is used in the recipe to make for a smooth, fine blend. It is the best chocolate made in Israel to date.

Beich, Bloomington, Illinious, owned by Nestlé, has a 5¢ counter item, Laffy Taffy. The wrapper of the banana flavored candy chew has riddles on the inside.

Atkinson Candy Co., Lifkin, Texas, has come out with new wrappers for its Mandy Old Fashion Peanut Brittle Bar, and Peco Coconut Peanut Brittle Bar. Both bars are above the ordinary as far as peanut bars go. The Mandy Bar is especially tasty.

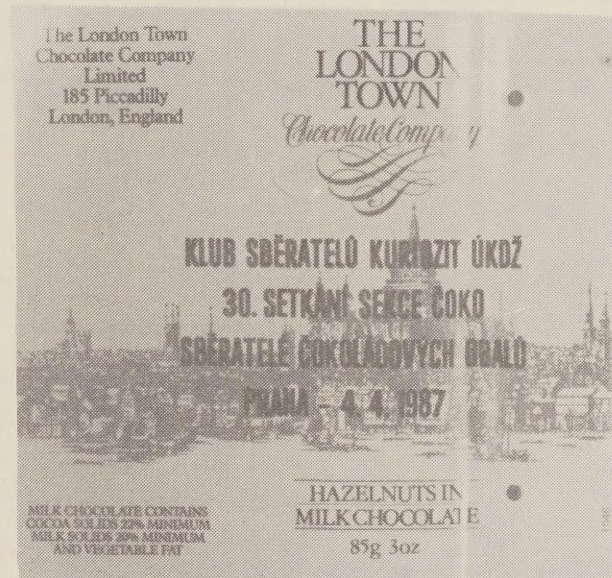
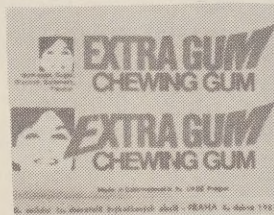
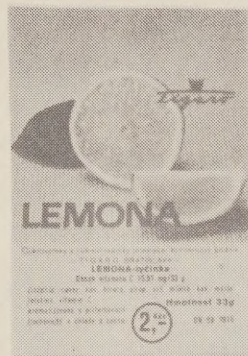




## LETTERS AND SUCH

Had several pleasant phone conversations with Sandy Licht, Cudahy, California, and Austin Tully of San Francisco. They both were at one time employed by the Euclid Candy Company of San Francisco. Austin dealt primarily with the Full of Almonds bar, one of the premiere bars put out by Euclid. Licht is now a candy broker in California. More about the former Euclid company in the next issue of Gazebo.

Stanislav Kramsky, Prague, Czechoslovakia, sent along two Figaro of Bratislava wrappers. The Lemona is a milk chocolate bar with a lemony filling. The Mandlona bar is milk chocolate with almonds, similar to the American Hershey bar with almonds. Kramsky also sent along a book and information about the recent collectors meeting held in Czechoslovakia. He also sent a special overprinted chocolate bar from England, and a specially designed gum wrapper. Both were made especially for the meeting.



## BITS AND PIECES

The confection generally referred to as Turkish Delight was originally believed to be known as Rahot Lakoum and was exclusive to Eastern Europe. It came in the form of a sticky glutinous mass comprising of honey and raw starches such as rice, sago, wheat or maize starches and cooked over a charcoal brazier for several hours. The result was a sweetmeat especially favored by children. Today, however, sugar has replaced honey, and chemically prepared thin boiling starches have replaced the original starch materials.

The Lindt & Sprüngli chocolate factory in Switzerland has a packaging plant built around the latest robot technology. Twenty-four camera-vision controlled robots will be used to identify, pick, and place individual chocolates into the various assortments.

Both Perugina, headquarters in the historic city of Perugia, Italy (not too far from Rome), and R.C. Purdy Chocolates of Canada, with retail shops in British Columbia, were started in 1907.

AB Nordchoklad was established in 1970 as an inter-Nordic consumer cooperative company. Two factories are located in Sweden, one in Denmark, and one in Norway. The main factory is located in Lalmar, Sweden, and produces various kinds of chocolate bars among other things. One of the candy bar products is a bar called the Score bar.



# LEAVE IT TO THE GERMANS

Harry Levene of London sent along the following wrappers, all but one being german to being made in Germany. The one outsider is the Lion Bar made by Rowntree Mackintosh in France for sale in France. That bar is made in the United States as the Big Cat bar.

Made for Marks & Spencer Ltd., of London, is the St. Michael Caramel Crisp bar. Made in West Germany, the bar is produced for sale in the United Kingdom.

The Americo bar, Van Houten of Holland, is made in West Germany also. Made in Valls, Holland, home base for Van Houten, the bar is made almost on the German border.

Rowntree Mackintosh manufactures its German products in a plant in Hamburg. It is known as the Stockmann-Rowntree & Company factory, and produces such bars as the Kit Kat bar for sales not only in Germany, but also for sale in France, Spain, and Holland. Also manufactured at the same plant is the Crispin bar, which according to the illustration on the wrapper, is almost the same thing as the Kit Kat bar.

